

Spaghetti ala Pesto

Rating: ***



Prep time: 20 minutes

Cook time: 20 minutes

Makes: 6 Servings

Ingredients

13 1/2 ounces Whole Grain Spaghetti 3/4 clove garlic cloves 2/3 cup Spinach, raw 1/4 cup Basil, fresh 1/3 cup olive oil 1/2 teaspoon salt 3/4 cup Parmesan cheese 14 1/2 ounces cottage cheese, low fat or non fat

Directions

- 1. Preheat oven to 135 degrees F. Wash and chop the spinach and basil. Crush the garlic and mix in oil, set aside.
- 2. Cook whole grain spaghetti noodles for 7 minutes, test for doneness, drain and place in bowl.
- 3. Measure out the salt.
- 4. Place cooked spaghetti in a 9X13 baking dish.
- 5. Combine all ingredients, except for cottage cheese, in bowl and combine thoroughly. Fold in cottage cheese.
- Place mixture in baking dish and place in oven.
- 6. Bake about 8 minutes, sprinkle Parmesan cheese over the top and serve.

Notes

Serving Size: 1 12X20 square

Ballantyne Elementary (Recipes for Healthy Kids Competition)